

ABSTRACT OF THE DISCLOSURE

PROCESS FOR MANUFACTURE OF GRANULAR SUGAR INGREDIENT FOR COMPRESSED CONFECTIONS HAVING IMPROVED STRENGTH

A method provides a dry granular sugar ingredient, which improves the production of compressed, tableted confection products by enabling them to be formed with a higher initial strength to permit improved handling and packaging with fewer broken and chipped tablets. In the first part of the process, sucrose is ground to a suitable size for processing in the screw-fed mixer. Simultaneously, a corn syrup solution is prepared for mixing with the sucrose in the mixer. Both the ground sucrose and the corn syrup solution are then fed to the screw-fed mixer. After achieving uniform blending of the ingredients, the moist mixture is dropped at to conveyor which brings it to a sieve, which breaks up lumps prior to feeding to a vibratory bed drier in the preferred form. From the drier, the material is passed to a screen separator where the particle size range for the product is finalized. Correctly sized product is recovered and mixed with flavor to be pressed into a candy.